

IN THE SPECIFICATION

Please replace the paragraph beginning at page 16, line 11, with the following rewritten paragraph:

As a result of their dedicated studies to achieve the above-mentioned objects, the present inventors have found, as regards sautéing onion or materials for sofrit, that a rotary sautéing machine, preferably a rotary sautéing machine equipped with an agitation blade having a specific shape is used as the sautéing machine; and concurrently therewith, an auxiliary heater such as overheated steam, steam, hot air or the like is used and/or oscillation is carried out, whereby the materials can be uniformly heated and increased in temperature in a short time, as chefs do using a frying pan (rapid rising of the initial mass temperature), and that sauted onion or sofrit which has a less pungent taste and a less acrid taste, is excellent in sweet taste and caramel flavor, and has a good shape retention property, can be manufactured by preventing burning by ~~deglacéing~~ deglazing with the use of water spray, if required, in performing the subsequent sautéing processing. On the basis of these findings, the present inventors have completed the present invention.

Please replace the paragraph beginning at page 17, line 4, with the following rewritten paragraph:

Accordingly, the present invention relates to a rotary sautéing machine, wherein the cross-sectional shape of the surface in the rotating direction of a blade provided in the pot is such that, in a cross section vertical to the rotary shaft of the pot, assuming that a straight line running from an attachment point of the blade onto the cylindrical surface toward the center

of the rotary shaft is an x coordinate axis, the attachment point is  $x = 0$  (the origin), and the position of the foot on the x axis of a perpendicular line extending downwards from an end of the blade is  $x = 1$ , and when the height y of the cross-sectional line of the blade is expressed by a function of x,  $f(x)$ , the x coordinate at which a value of the derived function of  $y = f(x)$  becomes 0 is not less than 0.4, and at the same time, the absolute value of the definite integral of the derived function between the position where the value of the derived function becomes 0 and  $x = 1$  is not more than 40% of the absolute value of the definite integral of the derived function until the derived function becomes 0 from  $x = 0$ . Further, the present invention relates to a method for manufacturing sauted onion or soffrit, wherein a rotary sautéing machine is used as the sautéing machine when sautéing cut onion or materials for soffrit; and concurrently therewith, an auxiliary heater such as overheated steam, steam, hot air or the like is used and/or the rotary sautéing machine is oscillated, whereby the temperature at the center of a material piece in the rotary pot is increased to 85 - 95°C within 10 minutes; and after the temperature at the center of the material piece reaches 95°C, ~~deglacéing~~ deglazing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the material piece at 95 - 102°C for 15 to 120 minutes, thereby effecting sautéing processing. Furthermore, the present invention relates to food products with a high flavor quality using therein sauted onion or soffrit obtained by the above-described manufacturing method.

Please replace the paragraph beginning at page 18, line 18, with the following rewritten paragraph:

FIG. 2(a) typically shows an example of facilitation of increase in temperature by using hot air, and FIG. 2(b) typically shows an example of ~~deglacéing~~ deglaizing by water spray.

Please replace the paragraph beginning at page 20, line 26, with the following rewritten paragraph:

FIG. 1 shows an appearance of the sautéing apparatus of a rotary pot according to the present invention wherein a rotary sautéing machine is used (conceptual view). In this apparatus, a spray nozzle (b) sprays water to the pot bottom portion to perform ~~deglacéing~~ deglaizing (scraping off caramel material resulting from the ingredient material for sofrit). Further, the duct (c) of a hot air (overheated steam or steam) generator is provided at the position where the ingredient material for sofrit lifted up by the agitation blade drops down.

Please replace the paragraph beginning at page 21, line 9, with the following rewritten paragraph:

FIG. 2 shows temperature-elevating facilitation with hot air (a) and ~~deglacéing~~ deglaizing by spraying water (b), taking, as an example, a case where the number of agitation blades is one (conceptual view). In the temperature-elevating facilitation with hot air, an auxiliary heating source such as hot air, overheated steam, steam or the like, is blown to positions where the basic ingredient drops down. Moreover, in the ~~deglacéing~~ deglaizing with

water spray, water is sprayed at positions where the material to be sauted such as onion is scraped off.

Please replace the paragraph beginning at page 29, line 21, with the following rewritten paragraph:

After rapidly increasing the initial mass temperature, the subsequent sautéing processing is effected by maintaining the surface temperature of material pieces of the material to be sauted such as onion or the like at 95 to 102°C, preferably 98 to 100°C for 15 to 120 minutes, while rotating the rotary pot. For this end, it is preferable for the purpose of preventing the scorch to carry out this processing by maintaining the inner pot surface temperature of the rotary pot at 160 to 200°C, while ~~deglacéing~~ deglazing the caramel component emerging on the inner pot surface by spraying water. The sautéing time is determined to be 15 to 120 minutes as mentioned above, and onion or sofrit of a more excellent flavor quality can be obtained by sautéing up the material for preferably 20 to 60 minutes. By this, in combination with the above-described conditions of rapid increase in the initial mass temperature, it is possible to obtain sauted onion or sofrit which has the good sweet taste and the excellent caramel flavor, and maintains the shape retention property.

Please replace the paragraph beginning at page 37, line 25, with the following rewritten paragraph.

After the temperature at the center of the onion piece reached 95°C, the sautéing processing was continuously carried out for approximately 30 minutes with the thermal

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power being adjusted so as to maintain the rotary pot inner surface temperature at 160 to 200°C. Meanwhile, the surface temperature of the onion pieces was 98 to 100°C.

Furthermore, ~~deglacéing~~ deglazing was effected by spraying water when 15 minutes passed after starting sautéing.